

RECEIPTS SMALL AT THE NEW PIER

Prices Fair and Only One Large Trip In For Buyers.

Receipts at the new pier, likt at this port today, were small. One large trip was in, sch. Onato, Capt. J. Henry Larkin, having 75,000 pounds mixed fish, and 2000 weight fresh halibut. Sch. Mary had a fair-sized trip, her haul being for 59,000 pounds, while sch. Josie and Phoebe, next on the list, had 30,000 pounds.

Boston Arrivals and Receipts.

The arrivals and receipts in detail are:
Sch. Onato, 10,000 haddock, 30,000 cod, 20,000 hake, 15,000 cusk, 2000 halibut.
Sch. Josie and Phoebe, 16,000 haddock, 6000 cod, 8000 hake.
Sch. Mary, 38,000 haddock, 9000 cod, 12,000 hake.
Str. Advance, 1000 cod, 6000 pollock.
Sch. Adeline, 8000 haddock, 2000 cod, 2500 hake, 1000-cusk.
Haddock, \$2 to \$2.50 per cwt.; large cod, \$5; market cod, \$2.; hake, \$1.50 to \$2.; pollock, \$1.75; halibut, 15 cents per lb.

BUSY TIME NOW AMONG THE FLEET

Many Crafts Changing Voyages—First Gill Netter Will Set Tomorrow.

Sch. Natalie Hammond, Capt. Charles Colson, is changing from halibuting to haddock.
Sch. James W. Parker, Capt. George W. Tufts, instead of changing to haddock will make another hake trip to the Island.
Sch. Gov. Foss, Capt. Fred Thompson, is changing from shacking to haddock.
Sch. Manomet, Capt. William Price, is shifting from swordfishing to shore haddock.
Sch. Morning Star, Capt. Harry Ross, is hauling out of halibuting to haddock.
Sch. Bohemia, after being overhauled, will be fitted for a Newfoundland herring trip by Capt. Ormsby by Seelye.
Sch. J. J. Flaherty is being fitted for a Newfoundland herring trip by Det. Capt. Percy Firth, who has had sch. Thalia in the fresh drifting fishery the past season.
Sch. Maxine Elliott is being fitted for a similar trip by Capt. George Bangey who has had sch. Tacoma shacking.
Most of the Portuguese haddocking fleet are changing from off shore to shore fishing.
A number of the gill-netting fleet of steamers are overhuling their nets and gear. The Geisha expect to make her first set tomorrow.

CHICAGO GETS ICELAND HERRING

Direct Shipment to Firm There in Which Local Man Is Partner.

A new venture in trade relations, direct between Iceland and Chicago has been inaugurated with a shipment of herring to the dealers in that city last week.

The Chicago Record of October 10 says:

"Chicago this week established a direct interchange of commerce with Iceland.

"The result was a shipment of 3400 barrels of Icelandic herring for Chicago to New York in an Icelandic ship—the first that has touched an American port in 20 years.

"To preserve the commercial entente Chicagoans arranged a return cargo of grain, flour, etc. The fish made a solid freight train of 32 cars and arrived in Chicago early this week on a 30 hours' schedule via the Lackawanna and Wabash railroads.

"Three months ago the Chicago Association of Commerce received an inquiry from a fish exporting firm of Reyjavik, Iceladn, asking the prospects of a market in Chicago for herring. The communication was turned over to J. Rex Allen of sub-division No. 16, groceries and kindred lines and was lost sight of.

"Mr. Allen heard that the local firm of P. V. Bright & Co. had had its Norwegian shipments interfered with on account of the European war and told them of the Icelandic opportunity.

"A few days ago Association of Commerce officials were informed that direct and permanent commercial relations had been established between Iceland and Chicago by means of that inquiry.

"The finny cargo of the steamer Hermod was the largest single purchase and shipment of Iceland herring ever made, and the packing was done under the supervision of the Icelandic government, which appointed a special "yfirildormatsmann," or herring inspector and sorter, who accompanied the cargo to the United States to learn the ideas of the Yankees in this regard.

"The initial success of this direct Icelandic trade will be followed by a semi-annual exchange of products with the United States, it was announced last night by Carol L. Nichols, secretary of P. V. Bright & Co."

Ex-Councilman David H. Lane, formerly of this city, is a member of the firm of P. V. Bright & Company, above referred to.

Sch. Tattler Completed Repairs.

Says the St. John's Herald of October 8:

The American hand-liner Tattler, Capt. Geel, which put in here with a damaged rudder some days ago, had a new one shipped and other repairs effected, and sailed yesterday afternoon for the banks to finish up. She has now about 2,200 quintals on board and a sufficient supply of bait to finish loading.

MAY CAPTURE SARDINE TRADE.

Maine Cannery Now Have Their Opportunity in World's Market.

That the sardine canneries of Maine now have the greatest opportunity of their history before them is the opinion of Dr. Hugh M. Smith, United States commissioner of fisheries, who has been connected with a Federal demonstration to sardine packers of methods of improving the Maine sardine output. He says:

"In 1913, France exported to the United States sardines valued at \$1,000,000, Norway sent 400,000 cases, and thousands of cases came here from England, Spain and Portugal. But it was left for the State of Maine to hold the foremost place in supplying the United States. Its output in 1913 was 800,000 cases, valued at more than \$2,000,000 which is double the value of the French importations.

"This year, all imported sardines will be among the missing luxuries on account of the great war, Norway has officially forbidden the export of them, believing there will be a shortage of food at home; France can get neither fishermen, packers nor transportation on account of the war, so now Maine has the opportunity to step in and claim the right of way over all other nations. The United States Bureau of Fisheries is convinced that if the state appreciates the opening and looks to quality rather than to quantity, it can win out. There is an abundance of material within easy reach. The condition of the sardine fishery in Europe resulting from the war has given the sardine canners of Maine a chance that may never come again to occupy the market that has been largely given over to foreign goods.

"There is no reason why the largest pack should not be first-class. The herring is no less wholesome than the French sardine. If it is caught only when in best condition, handled and canned with care and only the best oil used it will meet with increasing demand at prices not yet dreamed of. In France, the fish are caught in delicate nets, are handled singly, and crushing is made impossible. They are removed to the canneries immediately, so deterioration never occurs. No such care has been taken in Maine, and if American sardines are to be raised to the French standard, the Maine fisheries must resort to great care and precaution, both in catching and canning."

Oct. 17

Storm Bothers N. F. Fishermen.

By the Prospero we learn that during the past two weeks very little has been done with the fish in the northern harbors, owing to continuous storms, which have caused much damage to property and prevented fishermen from getting on the grounds. There has been very severe weather on the Labrador side of the Straits and the hills are already covered with snow. The sch. Randolph C. was driven ashore at St. Julien's in a recent gale, but it is hoped that it will be possible to refloat her.—St. John's Herald, October 5.

PORTLAND FINDS HERRING SCARC

Five fish laden craft came to Portland harbor during Thursday but one fair sized trip was among quintette. The sch. Lochinvar, C. Toothacker, breezed in early in forenoon with 15,000 pounds of fish. The Wesley G. Sennett introduced herself to Portland fishermen again Thursday coming in with about 8000 pounds. The sloop Crusader had about 4000, the schooner Mart McLean about 5000 and the sloop Island with 2000 pounds.

Large sized herring have almost entirely disappeared from this vicinity and the steamers which have been hunting for them during the fall are now nearly all hauled up. The steamer Ethier came up from Boothbay Thursday, having taken on a small net, and will now engage in catching sardine herring for the use of the factories, there being plenty of the species just now, both in Casco Bay and at the eastward. The sardine industry in the Bay of Fundy, although late in starting, is enjoying one of the most prosperous seasons in its history. The fish are very plentiful and the prices have run all the way from \$10 to \$30 per hoghead. Some of the fishermen are said to have taken as high as \$20,000 worth of fish, and the season has yet several weeks longer to run.

Here's a fish story for you and one of the funniest things about it is that it is all true, says the Portland Press. A veteran fisherman of Casco Bay walked into the office of the Sarge fish concern yesterday forenoon and said that he had a horse mackerel out there in the boat and would like to dispose of the same. Asked how much it weighed, the fisherman was of the opinion that it would tip the beams at about 35 pounds or so. He was told that they would buy the fish and he left the office, went to the boat, hoisted up the fish and walked into the office with the information that the horse mackerel was ready for them. The men in the office went out to get a peek at the fish but failed to see any traces of a horse mackerel about. Finally the man went up to the fisherman and asked where it was and he brought them to it. Imagine the fisherman's surprise and indignation when the men burst out laughing, as did everybody else who looked at it and was told it was a horse mackerel. Finally the fisherman wanted to know just what the hilarity was about and he was informed, very gently, that the fish was not a horse mackerel but a shark. And he was so sore over the fact that he couldn't tell a shark from a horse mackerel that he left the building without getting his pay saying, "I've been fishing out of the port for a good many years but that the first shark that I've seen caught on a hook. You can have him, mister, but you bet your life the next time I see one I'll know what it is. But then, the gent can't be blamed for thinking that it was a horse mackerel as quite a few have been caught, and he was only trying to do in style, that's all.